



STONE'S THROW WINERY

Tacchino Toscano (Tuscan Style Turkey)

Paired wines: 2006 Barbera, Mendocino Redwood Valley,
2005 Sangiovese, Napa Valley Poggioli Vineyard

This recipe is well worth the time and will become a family favorite.

1/2 cup extra virgin olive oil	1 1/2 tbsp. finely chopped fresh rosemary
4-5 pounds dark and light turkey meat, cut into 1- by 3-inch chunks (have the butcher prepare if need be)	1 1/2 tbsp. finely chopped fresh sage
1/2 cup pancetta, minced (sub prosciutto)	3 tbsp. finely chopped Italian parsley
1/2 cup crumbled Italian sausage, half sweet, half hot	Salt
3 cups diced onions	Freshly ground black pepper
2 cups diced carrots	1 cup dry red wine or white wine – for recipe
3 cups diced celery	8 cups canned whole tomatoes, with their juice, crushed
1/2 cup minced garlic	1 pound penne or rigatoni pasta
Pinch crushed red pepper	1 cup grated Parmesan cheese
	1 6 oz. glass wine – for chef

Coat the bottom of a large skillet with the olive oil and heat over medium heat. Add the turkey meat, pancetta and sausage and cook until the meat begins to brown. Add the onions, carrots, celery, garlic, rosemary, sage and 1 1/2 tablespoons of the parsley. Season with salt and pepper to taste and cook for 10 to 15 minutes. Add the wine and simmer until reduced by half. Add the tomatoes to the pan with enough water to cover all the ingredients. Bring to a simmer and cook the sauce for 1 1/2 hours, adding more water if needed. Bring a large pot of water to well-salted water to a boil. Add the rigatoni and cook until very al dente, about 7 to 8 minutes maximum. Do not overcook! Drain, reserving 1 cup of the cooking water. Add the pasta to the sauce with 1/2 cup of the cooking water. Simmer 2 to 3 minutes for the pasta to absorb some of the sauce. If the mixture seems dry add a little more pasta cooking water. Adjust the seasonings. Toss and serve sprinkled with the grated parmesan and the remaining 1 1/2 tablespoons parsley. Serve with either of this month's wines or better yet, with one of each!

Inspiration: Beppe Ristorante, New York